



Learn to Cook **Authentic Thai** with our Thai Chefs  
 Weekly Cooking Classes Available  
 For enquiries please email to [panee@thaihouse.com](mailto:panee@thaihouse.com)

**North Van. 116 West Esplanade**  
**604-987-9911**

**Weekday Lunch \$7.95**  
 (11:30am - 2pm)

**Weekend Brunch \$9.50**  
 (11:30am - 2pm)  
*Dine in only*

**Free Delivery / Take Out**

(within 5 kilometers radius)

From 5 pm until 10pm nightly with minimum order of \$20

[www.thaihouse.com](http://www.thaihouse.com)

Find us on Facebook and [twitter.com/thaihouse](https://twitter.com/thaihouse)

### Thai Fusion

TF. 7 Tiger Prawns in Blanket (2 pcs) 6  
 Golden fried tiger prawns wrapped in egg roll skins, seaweed & asparagus served with our Signature sauce

TF. 8 BBQ Beef Short Ribs (2 pcs) 8  
 Marinated grilled served with spicy dipping sauce

Naturally raised free-range Ostrich -  
 Lean and mild in flavour. Low in fat, cholesterol and calories.

X. 1 Curries 16  
 Choice of red, green, yellow, matsaman or panang curry sauce

X. 2 Lettuce Wrap (Spicy, of course)  
 (A) Lean minced ostrich with fresh basil 14  
 (B) Lean minced ostrich & oyster with fresh basil 15

X. 3 Salad 13  
 Grilled ostrich, cucumbers & lettuce mixed with lime juice

X. 4 Sautéed or Stir-fried 15  
 (A) Sautéed with garlic & white pepper  
 (B) Stir-fried with ginger, onions, mushrooms & green onions



### Appetizers (Are han Waang)

AP. 1 Room Are Han Chaun Chim 24  
 (A) Spring rolls, chicken satay, butterfly prawns, homemade shrimp cakes & fish cakes  
 (B) Lettuce wrap with chicken, calamari, crispy wontons, goong non hae & BBQ beef

AP. 3 Attraction  
 (A) Deep-Fried Calamari - marinated with Thai spices 8  
 (C) Crispy Wontons - stuffed with minced chicken & shrimps (6 pcs) 7  
 (D) Neua Yang - sliced BBQ New York beef served with a spicy dipping sauce 10  
 (F) Shrimp Pancake - egg roll skins stuffed with shrimp cakes 8

AP. 4 Chicken Wings  
 (A) Marinated, served with zesty sauce 8  
 (B) Boneless, stuffed with vegetables & glass noodles (2 pcs) 9

AP. 5 Por Pia Tod (4 pcs)  
 (A) Thai spring rolls with minced pork 8 (B) Vegetarian 8  
 (C) New Edition - spring rolls with tiger prawns, minced pork, glass noodles & asparagus (2 pcs) 6

AP. 6 Thai Satay with peanut sauce (4 Skewers)  
 Marinated in a mixture of Thai spices & coconut milk  
 (A) Chicken, beef or pork 9 (B) Ostrich 10

AP. 7 Tod Mun Goong (2 pcs) 6  
 (B) Homemade shrimp cakes

AP. 8 Tow Hoo Tod 6  
 Deep-fried fresh tofu served with homemade spicy house sauce

AP. 9 Butterfly Prawns (4 pcs) 7  
 Deep-fried tiger prawns served with plum sauce

AP. 10 Lettuce Wrap (Spicy, of course)  
 (A) Lean minced beef or chicken with fresh basil 12  
 (B) Minced long island duck 14

AP. 12 Goong Noon Hae (2 pcs) 6  
 Deep-fried tiger prawns wrapped with noodles, served with tangy plum sauce



### Soup (Tom Yum)

SO. 21 Tom Yum  
 Hot, spicy & sour soup with mushrooms, tomato, lemon grass & Thai spices with chicken \$ 4 L 10  
 prawns \$ 5 L 12  
 mixed seafood L 14

SO. 22 Tom Kah  
 Hot, spicy & sour soup with mushrooms, lemon grass & coconut milk with chicken \$ 5 L 12  
 prawns \$ 5 L 14  
 mixed seafood L 15

SO. 24 Kaeng Jerd Woon San 11  
 Clear soup with minced pork, glass noodles, spinach & tofu



### Salad (Khun Yum) / Duck (Are Han Jaan Bhed)

SA. 31 Yum Woon San 12  
 Traditional - Thai salad (minced pork & shrimp mixed with glass noodles, fresh lime juice, nam-pla & Thai spices)

SA. 32 Thai Salad Roll (each roll) 5  
 Your choice of chicken, prawns, or vegetarian

SA. 33 Larb Gai 12  
 Minced chicken mixed with fresh lime juice, roasted rice, nam-pla & Thai spices

SA. 34 Yum Neua (Beef Salad Thai Style) 11  
 Sliced grilled New York beef mixed with fresh lime juice, nam-pla & Thai chili

SA. 36 Som Tum Malagor (Seasonal) 11  
 Green papaya strips seasoned with fresh lime juice, nam-pla & Thai spices

DU. 41 Boneless Roasted Long Island Duck (Are Han Jaan Bhed)  
 (A) Stir-fried with Thai chili, onions & fresh basil 15  
 (B) Red curry paste with coconut milk 16  
 (C) With our house sauce served on a bed of spinach 15



### Signature Curries

CU. 51 Horw Mak Maprao 15  
 Boneless chicken with red curry sauce

CU. 52 Kaeng Matsaman 15  
 Rich & tantalizing matsaman curry topped with ground peanut, Your choice of chicken, beef, pork or tofu

CU. 53 Panang Curry 15  
 Your choice of chicken, beef, pork or tofu

CU. 54 Traditional Thai - Red, Green or Yellow Curry 15  
 Your choice of chicken, beef, pork or tofu

CU. 55 Goong Sapparod 15  
 Stir-fried tiger prawns with red curry paste fresh pineapple & coconut milk

CU. 56 New Zealand Lamb Loin Chops 16  
 Your choice of red, green or yellow curry sauce

CU. 57 Jungle Curry  
 A. Your choice of chicken, beef, pork or tofu 13  
 B. Mixed seafood 15



## Stir-Fried (Chicken, Beef & Pork)

- SF. 61 **Gai Yang (Signature)**  
 (A) Charcoal grilled chicken legs with Thai herbs served with a spicy dipping sauce 16  
 (B) Charcoal grilled cornish game hen (whole) 16
- SF. 62 **Pra Lunm Long Shong** 14  
 Boneless chicken served with Thai peanut sauce on a bed of spinach
- SF. 63 **Gai Pad Ma-Mung Him Ma-Pan** 14  
 Boneless chicken with cashew nuts & roasted chili
- SF. 64 **Gai Pad Namman** 14  
 Boneless chicken with Thai black bean sauce
- SF. 65 **Pad Katlem** 14  
 Your choice of chicken, beef or pork marinated with garlic & white pepper served on a bed of spinach
- SF. 66 **Ma Maung Zong Krong** 14  
 Your choice of minced chicken, beef or pork with fresh mango & cashew nuts
- SF. 67 **Pad Prig Khing** 14  
 Your choice of chicken, beef or pork with green beans, lime leaves & spicy sauce
- SF. 68 **Pad Bai Grapau** 14  
 Your choice of chicken, beef or pork sautéed with Thai chili, onions & fresh basil
- SF. 69 **Pad Khing** 14  
 Your choice of chicken, beef or pork with ginger, onions, mushrooms & chayote
- SF. 70 **Pad Peaw Wann** 14  
 Your choice of chicken, beef or pork sautéed with sweet & sour sauce
- SF. 71 **Pad Makuayaw** 14  
 Your choice of minced chicken, beef or pork sautéed with eggplants, fresh basil & jalapeno peppers
- SF. 72 **Beef Short Ribs Grapau** 14  
 With onions, bell peppers & spicy basil sauce



## Seafood (Ta-Lay)

- SE. 82 **Pla**  
 (A) Deep-fried black cod served with our **Signature** 3 flavoured sauce with fresh basil served on a bed of spinach 17  
 (B) Black cod steamed with choice of number 2 or 3 20  
 (C) Fresh filapia (whole) **Current Price**  
 Choice of sauce:  
 (1) Our **Signature** 3 flavoured sauce with fresh basil  
 (2) Steamed with plum sauce  
 (3) Steamed with spicy sauce, lemon, glass noodles & Chinese cabbage
- SE. 83 **Hoy Lai & Hoy Mang Poo** 16  
 Stir-fried fresh clams & N.Z. mussels in our house sauce or South East Asian Curry sauce
- SE. 84 **Pla Muk Pad Bai Grapau** 14  
 Stir-fried squids with Thai chili, onions, mushrooms, fresh basil & bell peppers
- SE. 85 **House Seafood Combination**  
 (A) Tiger prawns, clams, mussels & squids served with our house sauce & egg swirl 16  
 (B) Tiger prawns, clams, mussels & squids served with green curry sauce (foil wrap) 17  
 (C) Thai chili with fresh basil 16



## Seafood (Ta-Lay)

- SE. 87 **Pad Kee Mao Goong** 15  
 Drunken tiger prawns with ginger & Thai chili
- SE. 88 **Goong Pad Katlem** 15  
 Tiger prawns marinated with garlic & white pepper
- SE. 89 **Goong Pad Prig Khing** 15  
 Tiger prawns with green beans, lime leaves & spicy sauce
- SE. 90 **Goong Pad Chiang Mai** 15  
 Tiger prawns with Chiang Mai sauce
- SE. 91 **Goong Pad Prieu Waan** 15  
 Tiger prawns with mixed seasonal vegetables in sweet & sour sauce
- SE. 92 **Goong Pad Bai Grapau** 15  
 Tiger prawns with Thai chili, onions, mushrooms, fresh basil & bell peppers
- SE. 93 **Goong Pad Ma-Maung Hin Ma-Pan** 15  
 Stir-fried tiger prawns with cashew nuts & roasted chili
- SE. 94 **Eggplant** 14  
 Stuffed with fresh minced shrimps in chef's sauce



## Vegetables (Pak)

- VE. 101 **Mixed Seasonal Vegetables (Pad Pak Rommitr)**  
 Your choice of sauce: oyster, Thai black bean, Chiang Mai, peanut, curry or sweet & sour sauce 13 with chicken, beef, pork or tofu 14 with tiger prawns or naturally raised free-range ostrich 15
- VE. 102 **Pad Tofu (Vegetarian)** 12  
 Stir-fried fresh tofu with mixed seasonal vegetables
- VE. 103 **Buddhist Vegetables** 12  
 Bean sprouts, mushrooms, fresh bean curd, carrots, snow peas & fresh basil (foil wrap)
- VE. 105 **Chiang Mai Asparagus** 14  
 Fresh asparagus & dried tofu stir-fried with Chiang Mai sauce (seasonal) - Substitute with green beans
- VE. 106 **Green Beans** 12  
 Stir-fried green beans with dried shrimps in hot chili paste



## Noodles (Gwai-Teaw)

- NO. 111 **Pad Thai - Traditional** 12  
 (A) Stir-fried rice noodles with shrimps, ground peanut, chili paste, egg & bean sprouts  
 (B) Vegetarian
- NO. 112 **Pad Thai Pe Ses (New Edition)**  
 Stir-fried egg noodles with ground peanut, chili paste, tomato sauce & bean sprouts  
 (A) Your choice of chicken, beef or pork 12  
 (B) Mixed seafood 14
- NO. 113 **Pad See-Iw** 12  
 Stir-fried fresh rice noodles with broccoli & egg with your choice of chicken, beef or pork
- NO. 114 **Gwai Teaw Pad Kee Mao**  
 Stir-fried fresh rice noodles with Thai herbs, fresh chili & basil  
 (A) Your choice of minced chicken, beef, pork or vegetarian 12  
 (B) Mixed seafood 14
- NO. 115 **Bamei Rommitr** 14  
 (A) Stir-fried egg noodles with mixed seafood  
 (B) Stir-fried rice vermicelli with mixed seafood with South East Asian curry



## Fried Rice (Khao Pad)

- FR. 121 **Chili Pepper Fried Rice**  
 With diced vegetables & egg  
 (A) Your choice of chicken, beef or pork 12  
 (B) Vegetarian 12  
 (C) Mixed seafood 14
- FR. 122 **Khao Pad Sapparod**  
 With fresh pineapple, peanuts & raisins topped with pork floss & egg  
 (A) Your choice of chicken, beef or pork 14  
 (B) Mixed seafood 15
- FR. 123 **Khao Pad Bai Grapau** 13  
 Your choice of minced chicken, beef or pork, Thai chili, onions & fresh basil
- FR. 124 **Khao Pad Goong** 13  
**Signature** - with tiger prawns & egg served with sliced cucumbers, tomato & green onions



## Rice (Khao)

- SR. 131 **Steamed Thai Jasmine rice with coconut milk** 2.3
- SR. 132 **Steamed Thai Jasmine rice with Blended Organic Spinach** 2.6
- SR. 133 **Steamed Thai Jasmine brown rice** 3

### Menu - Be Daring!

Allow us to prepare a combination of your dinner at our discretion. You'll Be Surprised & Delighted.  
 Some dishes may contain meat, please advise your server if you are a vegetarian or allergies

Prices subject to change without notice